Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges - 35 Points

- Mis En Place / Organization - 5 Points
- Sanitation Procedures / Cleanliness - 5 Points
- Apprentice Coordination / Task Delegation - 5 Points
- Proper Utilization of Ingredients & Leftovers - 5 Points
- Timing of Service and Follow Up - 5 Points
- Cooking Techniques, Skills and Fundamentals - 10 Points

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Mis En Place / Organization - 5 Points
  - Physical Setup - Table Arrangement - 1 point
  - Establishing priority of tasks - 1 point
  - Posting and following a plan - 1 point
  - Basic preparation - 1 point
  - Task orientation - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Sanitation Procedures / Cleanliness - 5 points
  - Clean and orderly work station - 1 point
  - Personal hygiene - 1 point
  - Proper tasting procedures - 1 point
  - Proper heating and refrigeration - 1 point
  - Cross contamination prevention - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Apprentice Coordination and Task Delegation - 5 points
  - Assessment of capabilities - 1 point
  - Orientation and demonstration - 1 point
  - Monitoring of performance - 1 point
  - Communication and supervision skills - 1 point
  - Correct assignment of duties - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Proper utilization of ingredients and leftovers - 5 points
  - Maximum use of items ordered - 1 point
  - Proper use of respective protein items and ingredients - 5 points
  - Cost efficiency - 1 point
  - Most productive use of food - 1 point
  - Minimum of waste and leftovers - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Timing of service and follow up - 5 points
  - Menu turned in on time - 1 point
  - Proper timing of cooking items - 1 point
  - Five minutes per course for judges plate and display - 1 point
  - Follow up portions to be the same as judged plates - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, skills, and fundamentals - 10 points
  - Proper handling and storage of food and equipment - 1 point
  - Proper knife skill, using the right tool for the task - 1 point
  - Appropriate cooking method for respective meat, fish, and vegetable - 1 point
  - Maximum flavor extraction with the right cooking technique - 1 point
  - Skillful seasoning and use of herbs and spices - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, part two - 10 points
  - Maximum utilization of all products: no waste - 1 point
  - Proper sequencing of product cooking: sweat onions first - 1 point
  - Render fats properly - pincé - caramelize - simmer - blanch - refresh - keep things wrapped - 1 point
  - Hot plates for hot food; cold plates for cold food - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
- Portion size and nutritional balance - 10 points
- Menu and ingredient compatibility - 10 points
- Creativity - 10 points
- Flavor, taste, texture, and doneness - 30 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
  - Using the proper plate - 1 point
  - Hot food - hot plate - 1point
  - Cold food - cold plate - 1 point
  - Utilizing the plate’s dimension, no food on the rim - 1point
  - Has the best presentation been used? - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part one) - 10 points
  - Proper portion size for a 4-5 course meal - 1 point
  - Balance of protein vs. carbo's and fat - 1 point
  - Proper color and freshness - 1 point
  - Vitamin retention - 1 point
  - Balanced menu - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part two) - 10 points
  - Total menu not to exceed 18-22 ounces of food - 1 point
  - Is the main item too big? - 1 point
  - Is the main item too small? - 1 point
  - Vegetables and starch balanced - 1 point
  - Sauce and garnish is correct - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Menu and ingredient compatibility 10 points
  - Is menu description correct? - 2 point
  - Is everything used from the market basket? - 2 point
  - Are the ingredients properly matched? - 2 point
  - Are the courses compatible? - 2 point
  - Are all ingredients used? 2 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Creativity - 10 points
  - Has the food been used creatively? 2 points
  - Is there anything original? - 2 points
  - Has the food been presented creatively? - 2 points
  - Are there new combinations? - 2 points
  - Are there new tastes, presentations? - 2 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
  - Flavor, taste, texture, doneness - 30 points
    - Are tastes distinguishable between different ingredients, or do they taste the same? - 3 points
    - Is the taste what the menu indicated? 3 points
    - Is the texture what the cooking method said? - 3 points
    - Are there different textures that compliment? - 3 points
    - Are there texture clashes? - 3 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
- Flavor, taste, texture, doneness - 30 points
  - Are meats cooked to the proper doneness? - 3 points
  - Are vegetables cooked to the proper doneness? - 3 points
  - Is the cooking method properly followed? - 3 points
  - Are the flavors what was indicated by the menu? - 3 points
  - Did the protein item retain it’s integrity? - 3 points